

**Ferry Beach Park Association**  
**Cook**

**Job Description**

**HOURS/BENEFITS:** This is a full time, seasonal position (April 15- October 30)

**GENERAL:** A cook at Ferry Beach is responsible for supporting the Food and Beverage Manager in the kitchen as we serve 3 meals per day in our dining room cafeteria style.

1. Menu implementation
  - a. Carry out the daily, appealing, rotating seasonal menus for dining room and take out program.
  - b. Willing to respond to guests special requests
  - c. Maintain consistency with portion control, guest connections.
  - d. When needed, create food for common food allergies.
2. Sanitation and Safety
  - a. Must be ServSafe Certified
  - b. Create and follow standard procedure checklists for sanitation and safety.
  - c. Fully understand the health code laws and enforce these guidelines
4. Standard Operating Procedures
  - a. Implement and uphold standard operating procedures on all kitchen functions, from use of equipment to recipe execution
5. Guest Satisfaction
  - a. Respond to concerns and challenges from guests.
  - b. Be able to address guest's need immediately

**QUALIFICATIONS** To perform this job successfully, an individual must be able to perform each essential function satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required and employee represent Ferry Beach and the mission at all times while on Ferry Beach property. Background check and random drug and alcohol testing may also be done. Nothing in this job description restricts management's right to assign or reassign duties and responsibilities to this job at any time. Must be vaccinated for COVID to the level that the Federal CDC recommends.

**EDUCATION and/or EXPERIENCE** Bachelor's degree in Culinary Arts extremely desirable, but not essential. Must have at least 5 years of Food and Beverage Manager and/or Executive Chef experience. Must be ServSafe certified.

**LANGUAGE SKILLS** Ability to read and comprehend simple instructions, short correspondence,

and memos. Ability to write correspondence. Ability to effectively present information in one-on-one and small group situations to other employees of the organization.

**COMPUTER SKILLS** Ability to use a computer, type on a keyboard, enter data, create reports, run reports, and use a hotel and donation software

**MATHEMATICAL SKILLS** Ability to add, subtract, multiply, and divide in all units of measure, using whole numbers, common fractions, and decimals. Ability to compute rate, ratio, and percent and to interpret miscellaneous drawings and schematics.

**REASONING ABILITY.** Ability to deal with problems involving a few concrete variables in standardized situations.

**CERTIFICATES, LICENSES, REGISTRATIONS** Valid Driver's License. ServSafe certified.

**PHYSICAL DEMANDS** The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. While performing the duties of this job, the employee is frequently required to stand; walk; use hands to handle, or feel; reach with hands and arms; and talk; or hear. The employee is required to sit and stand. Specific vision abilities required by this job include close vision, distance vision, color vision and depth perception. Must be able lift 50 pounds, multiple times a day, on a daily basis. Must be able to be on your feet for most of your shifts.